

Smashed Potatoes

Category: Vegetable

Servings: 4

Rating: 10

Source: Bon Appetit, February 2006

Description:

The best potatoes to use for this are new tiny white potatoes, best quality you can get. You don't need to peel them.

This dish goes very well with roast beef, particularly the pancetta topped beef tenderloin.

Ingredients:

bay leaf	two
olive oil	1 tablespoon
butter	1 tablespoon
potato	1 1/2 to 2 lbs., depending on appetites

Instructions:

Cook potatoes in boiling salted water until almost tender, about 15 minutes. Drain and set aside.

Melt the butter with the olive oil in the potato pan over medium heat. Slightly crush the potatoes and add them to the pot with the bay leaves. Stir to coat and sauté about 5 minutes. Transfer to a shallow baking dish and sprinkle with salt and pepper. (Can be made 2 hours ahead. Let stand at room temperature.)

Preheat oven to 450° and roast potatoes until tender and beginning to crisp, about 20 minutes. Serve hot.